The Experience

Private Events at Philippe Chow Downtown

Philippe Chow

DOWNTOWN NYC

355 W 16th St, New York, NY 10011

Welcome to Philippe Chow Downtown

Located in the heart of Downtown Manhattan, Philippe Chow offers a refined setting for private celebrations, corporate gatherings, fashion events, & press dinners.

Known for theatrical tableside presentations & modern Chinese cuisine, Philippe delivers an unforgettable dining experience where signature glamour meets downtown energy.



The Philippe Chow Experience



Signature Tableside Peking Duck Presentation

Elegant Private Dining Rooms

Full Restaurant Experience

Signature Theatrical Desserts

Curated Cocktail & Wine Program





Bar



Lounge Dining Room



Main Dining Room



Emperor's Private Dining Room



Bar & Lounge
A striking marble bar framed by warm golden lighting & plush seating, offering a sophisticated setting for cocktail receptions, networking events & pre-dinner gatherings.



Lounge Dining Room
An intimate dining space alongside the glowing bar, featuring rich finishes, mirrored accents & candlelit tables, ideal for celebratory dinners, corporate gatherings & social events.



Main Dining Room
An elegant dining space featuring sparkling chandeliers, warm gold accents & plush banquettes, offering a refined setting for celebratory dinners, corporate gatherings & special occasions.



Emperor's Private Dining Room
An intimate private dining room
featuring golden walls, plush banquettes
& a striking chandelier, creating
a warm setting for exclusive celebrations,
executive dinners & special occasions.

Full Restaurant Experience

Seated: 170 Guests
Cocktail Reception: 200 Guests

All Private Dining Rooms

Bar & Lounge

Dedicated Event Staff

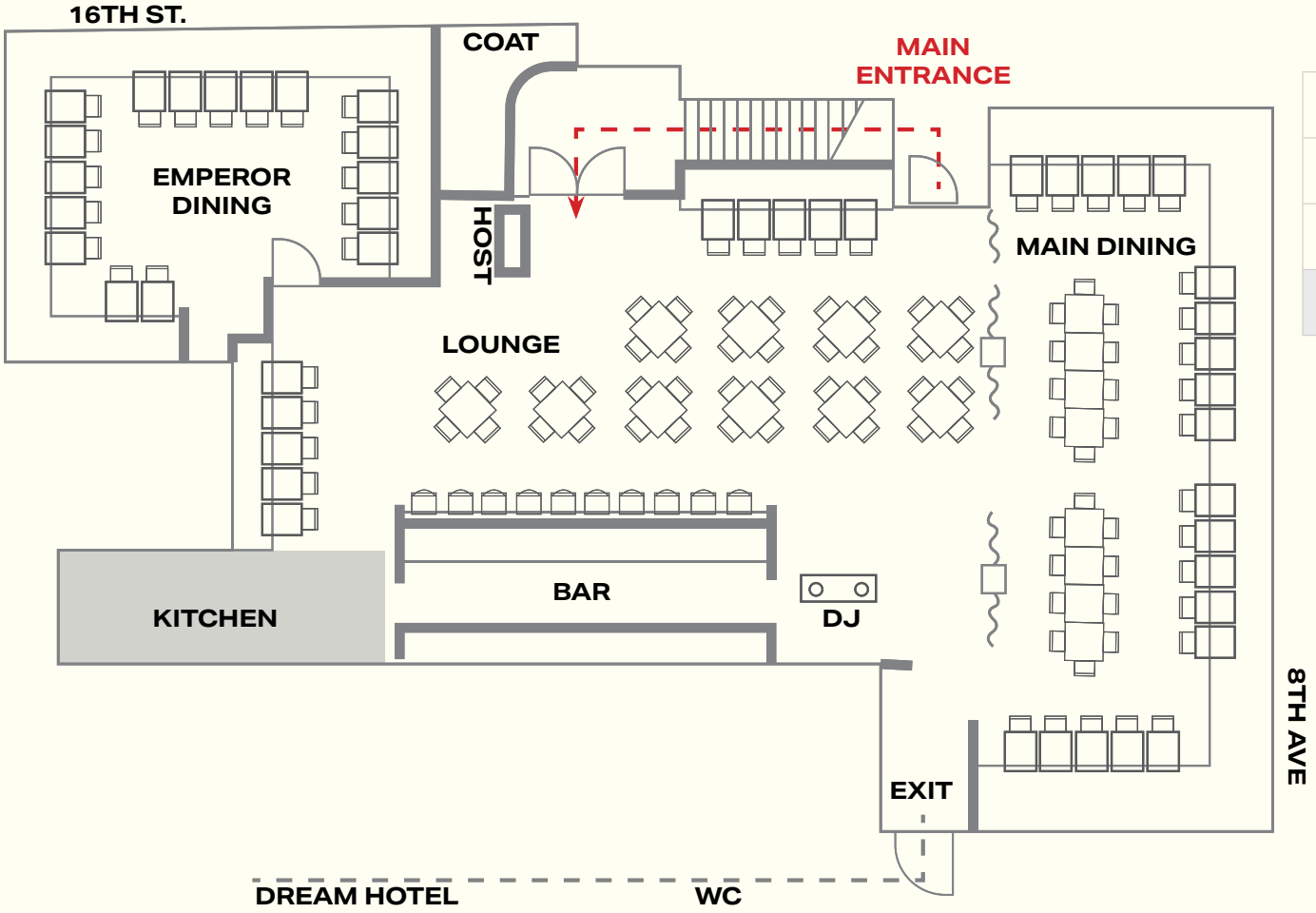
Audio & Video Availability

DJBooth

Brand Activations,
Product Launches &
Fashion Events



Capacity & Floor Plan



	Seated	Cocktail	Board
Emperor	45	50	24
Main	60	70	40
Lounge	60	60	
Restaurant	170	200	

Parking

Parking garages closest to Philippe Chow Downtown are located at 111 8th Avenue and 452 W 16th Street.

The Golden Tasting Experience

95 per person • Served Family-Style

First Course
- Assorted Steamed Dumplings *sf*
- Chicken Lettuce Wraps *agf*
- Chicken Satay *gf/d/n*
- Crispy Spring Rolls
- Honey Glazed Spare Ribs

Second Course
- Beijing Chicken *gf/n*
- Chilean Sea Bass
- Filet Mignon and Green Beans
- Nine Seasons Spicy Prawns *gf/sf*

Third Course
- Crispy Duck *agf*
- (Substitute Peking Duck +20pp) *agf*

Sides
- Fried Rice
- Sautéed Broccoli *gf/v*
- Vegetable Lo Mein

Fourth Course
- Chocolate Trilogy Cake *d*
- Ice Cream *d*
- Peanut Butter Explosion *d/n*
- Red Velvet Cake *d*

gf = Gluten-Free | agf = Available Gluten-Free | v = Vegan
d = Dairy | n = Contains Nuts | m = Mushroom | sf = Shellfish

For any dietary restrictions or allergies, please consult with your event planner.



Grand Tasting Experience

125 per person • Served Family-Style

First Course

- Assorted Steamed Dumplings *sf*
- Beef Satay *gf/d/n*
- Chicken Lettuce Wraps *agf*
- Chicken Satay *gf/d/n*
- Honey Glazed Spare Ribs
- Mr. Cheng's Noodles *m*

Second Course

- House Mignon *agf*
- Salt and Pepper Prawns *gf/sf*
- Special Prawns *gf/sf*
- Sweet and Sour Chicken *gf*
- Wok-Seared Branzino *gf*

Third Course

- Peking Duck *agf*

Sides

- Fried Rice
- Sautéed Broccoli *gf/v*
- Vegetable Stir-Fry *gf/v/m*

Fourth Course

- Chocolate Trilogy Cake *d*
- Ice Cream *d*
- Red Velvet Cake *d*
- Seasonal Sorbet

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Crown Tasting Experience

145 per person • Served Family-Style

First Course

- Assorted Steamed Dumplings *sf*
- Baby Greens Salad *agf/v*
- Chicken Lettuce Wraps *agf*
- Chicken Satay *gf/d/n*
- Crispy Spring Rolls
- Grand Marnier Prawns *gf/d/n/sf*

Second Course

- Chilean Sea Bass
- Green Prawns *gf/n/sf*
- House Mignon *agf*
- Kung Pao Chicken *gf/n*
- Wok Fried or Sautéed Lobster *gf/sf*

Third Course

- Peking Duck *agf*

Sides

- Chicken Flat Noodles *agf*
- Fried Rice
- Sautéed String Beans *agf/v*

Fourth Course

- Cotton Candy Baked Alaska Flambéed Tableside *d*
- Ice Cream *d*
- Red Velvet Cake *d*
- Warm Chocolate Lava Cake

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Hors d'Oeuvres

Select 5 | Passed Butler-Style
1 hour 40pp | 2 hour 70pp | 3 hour 100pp

Chicken Satay *gf/d/n*
Shrimp Satay *gf/d/n/sf*
Beef Satay *gf/d/n*
Lobster Satay (+12pp) *gf/d/n/sf*

Beijing Chicken *gf/n*
Kung Pao Chicken *gf/n*
Sweet & Sour Chicken *gf*

Grand Marnier Prawns *gf/d/n/sf*
Green Prawns *gf/n/sf*
Salt & Pepper Calamari *gf/sf*
Salt & Pepper Prawns *gf/sf*
Special Prawns *gf/sf*

Filet Mignon Tips

Crispy Cauliflower *gf/v*
Salt & Pepper Eggplant *gf/v*
Scallion Pancakes

Crispy Duck Spring Rolls
Crispy Shrimp Spring Rolls *sf*
Crispy Vegetable Spring Rolls *v*

Chicken Dumplings
Duck Dumplings
Shrimp Dumplings *sf*
Vegetable Dumplings *v*
Steamed Dumpling Sampler *sf*
Wok-Fried Beef Dumplings
Wok-Fried Pork Dumplings

Chocolate Trilogy Cake *d*
Mini Éclair Puffs *d*
Mini Macaroons *d/n*
Mini Pastries *d*
Petit Fours *d*
Red Velvet Cake *d*

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Cocktail Receptions & Beverage Packages

Spirits and wines listed are a representative selection of brands offered

Classic Bar + 5 Hors d'Oeuvres

1 Hour 70pp | 2 Hour 110pp | 3 Hour 140pp

Tito's, Tanqueray, Bacardi, Codigo Blanco, Jameson, Glenlivet 12, Curated Wines, Select Beers

Premium Bar + 6 Hors d'Oeuvres

1 Hour 80pp | 2 Hour 125pp | 3 Hour 165pp

Belvedere, Monkey 47, Zacapa, Don Julio Blanco, Woodford Reserve, Macallan 12, Curated Wines, Select Beers

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Classic Bar

2 Hour 60pp | 3 Hour 90pp

Tito's, Tanqueray, Bacardi, Codigo Blanco, Jameson, Glenlivet 12, Curated Wines, Select Beers

Premium Bar

2 Hour 75pp | 3 Hour 100pp

Belvedere, Monkey 47, Zacapa, Don Julio Blanco, Woodford Reserve, Macallan 12, Curated Wines, Select Beers

Wine & Beer

2 Hour 45pp | 3 Hour 60pp

Curated Wines, Select Beers

Includes soft drinks, juice, mineral water, coffee & tea. Shot service is not included as part of the package.



Why Host Your Event at Philippe Chow

Prime Downtown Location

Signature Peking Duck Presentation

Dramatic, Modern Chinese Design

Versatile Private Dining Spaces

Ideal for Corporate Events, Fashion Launches, Social Gatherings & Celebrations

Full Restaurant Experience Available

An Experience Designed To Impress



Plan Your Event

Regina McMenamin

Regina@philippechow.com

212-459-0270

PhilippeChow.com

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